

WOODEN HORSE RESTAURANT

SNACKS

Oysters

natural - rhubarb and lemon myrtle 6ea

baked - guanciale and fish sauce 9ea

Seasonal Tart, *fruit, smoked honey, bee pollen, goats cheese* 5ea

Watermelon, *macadamia, bee pollen, vinegar (4)* 12

Swimmer Crab, *kiwi, daikon, basil vinegar, house cracker (4)* 14

Bread, *house cultured butter, house vegemite (3)* 10

ENTRÉE

Burrata, *tomato, basil, macadamia* 24

Beef Tartare, *burnt cream, cured yolk, capers, lavosh* 22

Kingfish, *leche de tigre, candied chilli, succulents* 27

MAIN

Short Rib, *potato, onion, celeriac, jus* 39

Fish, *plantain, prawn, cauliflower, brown butter* MP

Steak, *chips and steak sauce* MP

Pork, *cabbage, pumpkin, plum, jus* 38

Lamb, *peas, carrot, mushroom, tomato* 46

SIDES

Mash, *olive oil, chives* 15

Wedge salad, *green goddess, olive, sultana, walnut* 15

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DESSERT

Tarte Tatin, <i>ice cream, burnt cinnamon</i>	14
Chocolate Tart, <i>macadamia, crème fraîche, berries</i>	16
Espresso Martini, <i>vodka, cold brew, Kahlua</i>	18
Affogato, <i>vanilla ice cream, coffee</i>	8
<i>add Frangelico/Kahlua/Disaronno</i>	+4

DESSERT WINES

Soumah bortytis viognier, 2020, <i>yarra valley, VIC</i>	13
Penfolds grand tawny port, <i>barossa valley, SA</i>	14

ESPRESSO

available on request